

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Mexican and Israeli Tacos

Carnitas of Pork, Roasted Eggplant Baba Ganoush, Hummus and Schug

BY CHEF JOEY ALTMAN

Main Ingredients (Serves 8)

2 lbs. pork shoulder,
cut into 2-3 in. chunks
¼ cup olive oil
1 ½ tablespoons salt
2 tbsp. ground cumin
2 tbsp. chipotle chile powder
6 cloves of garlic, minced
Tahini sauce
Hummus
Roasted eggplant
baba ghanoush
Schug
16 flour or corn tortillas

*Tahini Sauce Ingredients

¼ cup lemon juice
6 garlic cloves
1 cup sesame (tahini) paste
Cold water
1 tsp. salt

Hummus Ingredients

1 14 oz. can garbanzos
(chickpeas)
14 oz. *tahini sauce (see
directions and ingredients)
1 tsp. ground cumin
2 oz. lemon juice
¼ cup good olive oil

Carnitas Directions

Marinate the pork in the oil, spices and minced garlic for 2-24 hours.

Preheat oven to 325°F.

Roast the pork on a parchment lined sheet tray for 1 hour, raise the heat to 450°F and continue to roast until the pork is nicely browned, about 15 minutes.

Remove from the oven and allow the meat to rest for at least 15 minutes.

Chop up the pork into small pieces and reheat if necessary.

*Tahini Sauce Directions

Purée the lemon juice and garlic then place that mixture in a bowl.

Stir in 1 cup tahini paste and whisk in cold water, a little at a time, until thick, smooth creamy.

Season with salt.

Hummus Directions

Blend everything in a blender or food processor. For a coarser texture pulse the blender and use the blender's wand or a spatula to assist in mixing.

Roasted Eggplant Baba Ganoush Directions

Preheat your grill to medium high.

Place the whole eggplant on the grill for about 10-12 minutes, turning them over every few minutes until they're soft on the inside. They should be slightly charred. If they're getting too charred to early, lower the heat.

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Roasted Eggplant Baba Ganoush Ingredients

1 large globe eggplants
(3 Japanese or Chinese
eggplant)
¼ cup extra virgin olive oil
1 shallots, thinly sliced
4 garlic cloves, thinly sliced
¼ cup chopped fresh cilantro
¼ cup chopped fresh mint
Juice and zest of 1 lemon
¼ cup tahini
Salt and black pepper to taste

Schug Ingredients

Note: spicy—so use less chilies
if you like it milder
1 cup Italian parsley leaves,
large stems removed
1 cup cilantro leaves, large
stems removed
¼ mint leaves
4 cloves garlic
1 small shallot
6–10 serrano chiles, stemmed
and seeded
1 tbsp. green cardamom seeds
1 tbsp. coriander seeds
Juice of 1 lemon or lime
1 tbsp. kosher salt
1 cup olive or grapeseed oil

When it's cooked, transfer to a tray and cover with a towel to cool slowly, rendering very tender.

When the eggplant is cool enough to handle, cut in half lengthwise. Using a large spoon, carefully scoop out the eggplant and place in a mixing bowl.

*If you are using the thinner Japanese or Chinese eggplant, just chop off and remove the stem part and finely chop the whole eggplants.

While the eggplants are cooking, heat the olive oil in a heavy bottomed sauté pan on medium heat and cook the sliced onions until golden brown, then using a slotted spoon add the cooked onions to the eggplant.

Add the remaining oil to the pan and allow it to get hot for a few minutes then fry the garlic slices, gently stirring continually until lightly browned then add them to the eggplant and onions.

Finally mix in the cilantro, mint, zest, juice and season to taste with salt and pepper.

Schug Directions

Blend everything in a blender or food processor. For a coarser texture pulse the blender and use the blender's wand or a spatula to assist in mixing.